

EVENING CLOAKS HERALD FASHIONS OF TO-MORROW

Charming Mantles Created in Paris
for September Season at Biarritz
Illustrate Two Extreme Ideas

By CLAUDE CHERRY.

THE words of wisdom were recently spoken in public by a very well-known Parisian social leader. The occasion was a meeting of men and influential women who were anxious to give all possible assistance to the moment of anxiety, when the French Republic is at war. Many very kind and helpful suggestions were made and much useful work arranged. The meeting closed the Parisian woman whose name has often been mentioned in these pages—Princess Véra—made a few remarks which were very much to the point. She also made a direct appeal.

In speaking of the terrible war she pointed out that great harm might easily be done by well intentioned persons. The inclination of the moment was to throw aside everything except work for the soldiers, and their families, and extreme economy. She pointed out that this economy was not at all necessary, but that if carried to the point of exaggeration it would work immense harm. That, in fact, such economy would make it impossible for an immense number of honest and hard working men and women to find employment, and in this way the general position of Europe would be made still more difficult.

Princess Véra laid special stress upon the necessity of continuing, so far as possible, the usual social life. She was strongly opposed to the sudden closing of theatres and concert halls and equally opposed to the idea of setting the question of fashions aside as unworthy of this serious moment. I will quote a few of the closing sentences of her address:

"I feel strongly that we should all avoid mere luxuries—that is to say, personal luxuries. But I am convinced that we should be doing wrong if we freed the managers of theatres, music halls and concert halls to close their doors. Who is going to support the artists who would in that event be thrown out of employment? In the thousands of work girls who are daily employed by our big dressmakers and milliners if we, by a concerted action, refuse to purchase new gowns and to dress ourselves in new fashions, the because of that refusal, trade is paralyzed in Paris and in London?"

"Let us join together and do everything in our power to help those brave women who are in action, but do not let us create direct misery at home. We who have money to spare can improve our ordinary methods of life and still have enough for every reasonable thing that may be made upon it. At such a moment as this it would be ungrateful to spend money on mere luxuries, but I think it is our duty to spend money freely in the usual way, so that a vast number of unemployed persons may not be thrown out of employment."

I have noted the final words of the Princess and these only, but from start to finish it was full of useful and stimulating suggestions. Some of those present at the meeting seemed, at first, to be of the idea of allowing the streams of social life to flow in the usual way at such a time. But gradually the truth of Princess Véra's suggestions made themselves felt and I am convinced that they will bring forth noble fruit.

I have seen these two beautiful evening mantles which were created in Paris for the September season at Biarritz. They illustrate two extreme ideas in regard to evening cloaks. No figure shows a Worth model of extreme charm and beauty. It was absolutely regal mantle, long, ample and rich as regalia material. The wide lace Chantilly lace and the curious brooch which forms the groundwork of the cloak was of a deep shade of blue with raised designs worked in various shades of blue, red, black and white.

These embroideries were inset with plaques of mother of pearl, and the manner of the fine embroideries was on some of the more valuable Chinese patterns. The mantle was lined with black silk chiffon veiled in black and these combined materials also appeared on one of the flounces and on the wide trail which formed the collar.

The second figure shows one of the new, transparent evening mantles which are apparently shapeless and give such delightful results when elegantly draped round a graceful figure. Mme. Paquin was the creator of the mantle shown in this sketch and the material was black white chiffon bordered with white fox. A quantity of Chiffon was used in the creation of the cloak. It is immensely long and wide and the flounce which bordered the hem was finely pleated. A picturesque trail, heavily wired, framed the head and neck and there was no lining. The outline of the figure and dress was barely seen through the soft folds of the cloak.

I recently saw a similar mantle made of moonlight blue tulle and bordered with black lace. It was worn over a sheath dress, and the effect was very charming.

A well-known dressmaker in the Rue de la Paix showed me two mantles of a similar pattern which were made of a transparent material and embroidered in black. The mantles were in Egyptian blue and were bordered with black. The flounce and the wide trail were done in black and white and the soft folds of the cloak were gathered.

On the next authority of the committee on the evening cloaks, the new fashions which have been the result of the summer season. These fashions will be, in many cases, exaggerated and they will be exaggerated in the manner of the hem. Most artistic fashions are obtained by the clever handiwork of these amiable folds of fabric and tulle.

A very charming Spanish woman, who is honored by the close friendship of the Queen Mother of Spain, recently showed me a superb evening cloak which she had made in Paris from the priceless flounces of black Spanish lace. These flounces were about eighteen inches wide and they covered the whole cloak from shoulders to hem. The foundation was shot gauze, which showed gleams of dull purple, silver and black. There was a round yoke of black velvet and a turnover collar of

dark sable. I have rarely seen a more elegant evening mantle than this, and as the lace flounces had historic interest it was of course extremely valuable.

I note that some of our most influential dressmakers are advocating a revival of sheath corsets, thickly covered with bead and paillette embroideries. Similar corsets were very fashionable about twenty years ago. Indeed, at that time, I believe, complete sets of mail dresses were in great favor with women of fine, classic forms.

The sheath corsets which will be fashionable in the coming winter are more like finely embroidered jerseys. They are, as a matter of fact, made on an elastic silk foundation. For example, a dinner gown of cyclamen pink charmeuse, veiled in dull blue chiffon and accompanied by a sheath corset, which was covered with "moonlight" jet. This corset moulded the bust and hips and was finished—low down on the hips—with an accordion pleated flounce of blue chiffon.

The corset was décolleté, but not exaggeratedly so, and there were no folds of chiffon or tulle to soften its hard edge. It lay directly against the skin, making the latter look amazingly soft and white.

I have seen corsets of the same order made entirely of jet and mounted over draped skirts of japonica pink mirror velvet or emerald green charmeuse. This is a pretty and effective fashion and one which will certainly become generally popular. These sheath corsets have the effect of making the figure look specially slender and of adding height to the figure. Besides this, they are not unduly expensive and clever amateurs could execute the embroideries at home.

It becomes more and more the fashion to display the outlines of the figure. Very many of the new models show corsets which are apparently formed with lengths of chiffon or crepe drawn round and round the bust, waist and hips. This style of corset gives a classic appearance to the figure, when a "natural" corset is worn underneath.

Mme. Paquin has absolute genius in evening gowns of this kind. Her models show lengths and lengths of supple crepe or chiffon in varied shades, moulding the curves of bust, waist and hips. Mysterious draperies are arranged into short dance frocks or they are permitted to take the form of a narrow train. A cluster of flowers may be used to confine the draperies at some given point or a single rose of great beauty will be placed on the point of the narrow train.

It is in the creation of models such as these that the skill of our great Parisian dressmakers makes itself felt. Lesser persons can arrange handsome gowns composed of broadened velvet or satin with considerable effect. They can mass together costly materials and give a more or less desirable result. But for the exquisite evening gown which our capricious Parisiennes call "a little nothing" you must come straight to Paris. Not only that, you must come straight to the famous dressmakers—you could count them on the fingers of one hand—who make a specialty of such "nothings."

DRESSING THE VEGETABLE.

THE French are not alone in idealizing the vegetable, for in Italy and several other European countries it is held in no small esteem by housewives, who successfully dress it in many delicious coverings. For instance, the common cabbage if treated after the Russian fashion becomes quite a different vegetable, while artichokes, served as they are frequently served in an Italian household, are most tempting. For the American housewife who wishes to try her skill in some Continental methods of dressing the vegetable the following may prove of value.

Artichokes au Gratin (Italian). Trim the artichokes neatly, and soak them in cold water for half an hour; then drain them, put them into a saucepan of boiling water seasoned with salt, pepper and butter and boil briskly until the artichokes will fall out, when the artichokes themselves must be placed on a sieve to drain and become cold. In the meantime melt an ounce of butter in a small stewpan, then add to it four ounces of newly chopped raw veal, two ounces of finely chopped veal suet, two ounces of bread crumbs, some herbs minced, with salt, pepper and grated lemon peel to taste; fry lightly for five or six minutes, then remove from the fire, beat in the yolk of an egg and when the farce is cold use it for the stuffing of the artichokes, which must then be dipped in dissolved butter, rolled in equal quantities of bread crumbs and Parmesan cheese (grated), arranged upon a fire-proof dish (such as one you can send to table), and put into a brisk oven to color and thoroughly heat through. Canned artichokes are quite satisfactory when fresh ones are not available.

Artichokes à la Crème (French).—Choose large artichokes of an equal size, peel them, blanch them in cold water for twenty minutes, then boil them in milk for ten minutes, when they must be drained and cut into moderately thin slices. Put a pint of the slices into a stewpan with a seasoning to taste of salt and white pepper, add nearly half a pint of cream, cover close and simmer very gently until the slices do not get broken. Garnish with pieces of toast.

Beet Roots à la Crème (French).—Boil, peel and cut into dice three beet roots. Quarter, peel and slice two Spanish onions and fry them till tender in butter without allowing them to color. Put an ounce of butter into a saucepan, and when it has melted stir into it smoothly a tablespoonful of flour, cook for a minute or two, then dilute gradually with half a pint of cream (or half a pint of milk beaten with the yolk of an egg) and season with salt, pepper and two tablespoonfuls of powdered sugar dissolved in three tablespoonfuls of vinegar. Add the beet roots and onions and make thoroughly hot, but without boiling, or the sauce may curdle. Delicious for serving with boiled fowls.

Cabbage au Kvas (Russian).—Cut a firm, white hearted cabbage into quarters, which soak and wash thoroughly in several waters. Have ready a saucepan of salted boiling water, put in the cabbage and boil for ten minutes, then change it into another saucepan of boiling kvas (mutton broth) and cook until tender, when all the liquor must be pressed out of it. Melt two ounces of butter in a stewpan, then add to it a pint of brown sauce, a quarter of a



TWO BEAUTIFUL EVENING CLOAKS.

On the left—A superb model by Worth composed of richly embroidered silk and black Chantilly lace. This is one of the latest styles.

On the right—A Paquin model which shows a transparent evening mantle made of white chiffon and trimmed with white fox.

pound of very finely shredded poultry and the cabbage thinly sliced; season with mignonette pepper and when quite hot pile the cabbage in pyramid form upon a dish, pour the sauce round it and sprinkle the whole with two tablespoonfuls of chopped capers. Garnish with croutons.

Carrots au Persil (German).—Choose carrots of an equal size, scrape and boil them in nicely flavored stock until they are tender; the carrots must then be well drained, cut into fairly thin slices, seasoned with salt, pepper, powdered sugar, butter and finely minced parsley and sent to table as an accompaniment to sausages, roast pork, geese or ducks.

Celery au Fromage (Italian).—Wash the celery thoroughly, trim it into convenient sized pieces, and boil it in salted water until it is barely tender, when it must be drained on a cloth, allowed to become cold, then evenly coated with brown sauce and stood on one side for the sauce to set. In the meantime put into a pan four ounces of bread crumbs, four ounces of grated Parmesan cheese, two ounces of fresh butter and a seasoning of salt and cayenne pepper; pound thoroughly together, bind with the yolk of an egg, form into small balls and

fry in plenty of boiling oil. Now take the celery boudins, brush them over with beaten yolk of egg, roll in bread crumbs and fry them also. Serve upon a folded napkin garnished with the cheese balls.

Endive au Timbale (French).—Pick and wash thoroughly two pounds of well blanched endive; boil it until tender in salted water, drain it as dry as possible, chop it small and put it into a stewpan with two ounces of butter, a quarter of a pint of white sauce and a quarter of a pint of white stock. Simmer for five minutes, stirring all the time, then stand on one side to become half cold, when the yolks of three eggs beaten into a quarter of a pint of cream must be incorporated with it. Have ready a timbale mould well buttered and sprinkled with browned crumbs, fill it with the prepared endive, tie down with a buttered paper and steam until nicely set. It will be found extremely dainty and may be served with a white lemon sauce if a sauce is desired.

Haricot Beans aux Tomates (Spanish).—Soak the beans for twelve hours in cold water, then drain them, pick them over carefully and put them into a saucepan with one peeled shallot, a scraped carrot, half a peeled turnip, a

good brown stock, season with salt, pepper and finely minced shallot. Have ready six or eight peeled and sliced potatoes, add them to the sauce, which should be of the consistency of cream, and simmer gently until they are tender. The slices must not be broken.

Salsify en Friture (French).—Dissolve two ounces of butter in half a pint of warm milk, then mix into it very smoothly ten ounces of flour, and just before the batter is to be used mix in also the well washed whites of two eggs. Cut some plandy boiled and well drained salsify into three inch lengths, which dip in the batter and fry crisp in boiling fat or oil. Sprinkle with Krons pepper and serve piled high upon a folded napkin.

Spinach Fritters (French).—Wash the spinach thoroughly in several waters, put it into a saucepan with just sufficient water to keep it from burning, and when tender drain and press it as dry as possible; it must then be passed through a wire sieve and mixed with half its bulk in bread crumbs, a few scalded currants and a seasoning of salt, pepper and grated nutmeg; add as many beaten eggs as may be used, and mix to a consistency of batter, which drop in

Advocating Revival of
the Sheath Cor-
sages

spoonfuls into boiling lard or oil. Drain the fritters when cooked quite free from superfluous grease and serve very hot.

Tomato Tortilla (Portuguese).—Scald and skin one pound of ripe tomatoes; pass the pulp through a fairly fine sieve into a saucepan and add to it two cloves of garlic very finely minced (the garlic may be omitted if not liked), three well beaten eggs, with salt and Krons pepper to taste. Stir the mixture over a brisk fire until it is a fairly thick puree, then pile upon squares of buttered toast and serve immediately.

Truffles au Vin (Italian).—Wash, brush and peel one pound of black truffes, then put them into a stewpan with about a quarter of a pint of Lucca oil and a seasoning of salt and pepper, shake constantly over a moderate fire until the truffes are just beginning to grow tender, then remove them from a cloth to absorb all superfluous oil, and return them to a clean saucepan with just sufficient champagne to cover them and simmer gently until they are done. Serve upon a snow white serviette, with the gravy thickened with an ounce of butter and an ounce of glaze and reduced by rapid boiling to little more than half a pint sent to table in a tureen.

Turnips Bouffé (Austrian).—Choose turnips of an equal size, peel them, and simmer them gently in milk and water until they are only just tender; then drain them on a cloth as dry as possible, cut a slice off the top of each and scoop out the middles. Work together with a wooden spoon four ounces of anchovies, washed, skinned and boned, two teaspoonfuls of lemon juice, a clove of garlic minced to powder, one and a half ounces of bread crumbs, four ounces of the turnip pulp and a high seasoning of cayenne pepper. Fill the turnips with this preparation, put on the lids, brush the turnips over with beaten egg, dust them lightly with fine bread crumb and put them into the oven to heat through and color delicately. They will be found very good.

Vegetable Marrow Fried (French).—Pare, seed and cut in slices half an inch in thickness a medium sized marrow; sprinkle the slices with salt and pepper and put them in a marinade for half an hour (turning them frequently) in a quarter of a pint of vinegar and two tablespoonfuls of Lucca oil; then drain them and fry to a rich brown hue in boiling fat. Again drain the marrow slices thoroughly, place upon each a poached and neatly trimmed egg, and serve very hot.

NEW PARIS BAGS.

THE novelty for the autumn shopper is to be found on the Rue de la Paix in the form of a frame for the new handbags. It is oval in shape and is made of a real amber or tortoise shell. The bags are of silk or velvet to match the costume, are rather shallow and broad and filled into the frame. A velvet or silk ribbon with slides to correspond with the frame is used as a handle. Inside one may have whatever is desired in the way of fittings, from a change purse to a complete vanity outfit. All are made with the amber or tortoise shell. They are very expensive, and as yet the imitation frames have not been made. Gold or silver rivets are used as an added decoration.

Bunches of tiny ostrich plumes not more than three inches in length, composed of five or six colors, are used to trim the plain felt sailor hats, which are also small. No other trimming is used except the plain ribbon band around the crown. The hat like all others, is worn very far to one side.

It is no longer chic to wear an engagement ring next to the wedding ring. The plain gold band already platinum is passed must be alone in its glory, while the engagement ring is worn on the little finger of the left hand. It should be a diamond surrounded by colored stones, set quite low and flat. Of course no other rings must ever be worn on that finger.

Long names and many initials are no longer smart. One must be satisfied with a Christian name and a surname. If they would be quite up to the latest in the world of fashion. Even a married woman is not entitled to more than two initials if she considers herself smart. Perhaps the idea is due to the fact that two or three of two letters are usually more graceful than when three letters are used and certainly easier to decipher.

Colored handkerchiefs are being used. Made in fine linen to match the costume, if the color is light to go with dark, grows the handkerchiefs must be sized, such as red, orange, green or purple. They are made of an exquisite quality of linen and hand hemstitched, the hems being about a quarter of an inch wide. The monogram is embroidered in a darker shade than the handkerchief.

The very latest watch is an exceedingly small and instead of the usual bracelet of platinum, gold or silver, it is made of more ribbon one-half inch wide, double and fastened with a buckle or clasp. Some of the watches are scarcely larger than a five cent piece, the face surrounded with jewels. The clasps for the ribbon are also jeweled. Black more ribbon one-half inch wide is used for forget-me-not in place of the usual greenery, in fact more ribbon is used exclusively, and every one is wearing it around the neck, hanging to about the waist line, a pendant of some sort hanging from it. Gold or jeweled slides are frequently seen, and they naturally correspond with the pendant.

FOND OF PEACH BETTY.

U NDER the name of cool September weather comes, they are fond of a dessert called Peach Betty. Over the bottom of a baking dish with peeled and sliced peaches, spread over them a rich shortcake batter (unsweetened) and bake. Serve piping hot, turning the slices out fruit side up with plenty of butter, sugar and cream.

Almost any fruit may be used instead of peaches, the name varying with the fruit. Huckleberries, with a dash of lemon to give them character, make a delicious Betty, and in winter when fresh fruit is scarce canned fruit is sometimes used.

To sweeten a shortcake dough or batter is to spoil it for the uncountry palate. It is made in the proportion of two heaping teaspoonfuls of baking powder to a quart of flour, a teaspoon of salt, enough shortening to make it very rich and milk enough to make the dough of a consistency to roll or spread.